

<b>Title</b>	<b>Demonstrate knowledge of meat display equipment suitable for a retail meat operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate knowledge of meat display equipment suitable for a retail meat operation.
----------------	-------------------------------------------------------------------------------------------------------------------------------------------

<b>Classification</b>	Meat Processing > Meat Retail Butchery
-----------------------	----------------------------------------

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- 1 Legislation and references  
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:  
Consumer Guarantees Act 1993;  
Fair Trading Act 1986;  
Fair Trading Amendment Act 2013;  
Food Regulations 2015;  
Health and Safety at Work Act 2015;  
Contract and Commercial Law Act 2017;  
Weights and Measures Act 1987;  
Weights and Measures Regulations 1999;  
and any subsequent amendments.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

- 2 Definitions  
*Accepted industry practice* – approved codes of practice and standardised procedures accepted by the industry as examples of best practice.  
*Workplace procedures* – refer to organisation policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements. They may include but are not limited to – standard operating procedures, site specific procedures, site safety procedures, equipment operating procedures, quality assurance procedures, product quality specifications, references, approved codes of practice, housekeeping standards, environmental considerations, on-site briefings, supervisor's instructions, and procedures to comply with legislative and local body requirements relevant to the industry sector.

### 3 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of meat display equipment suitable for a retail meat operation.

Range may include – display cabinets, fridges, freezers, dry aging cabinets.

### Performance criteria

1.1 Types of equipment suitable for the display of meat and meat products are identified, and their use, advantages, and disadvantages are explained.

1.2 The factors that influence the effectiveness of retail space are explained.

Range may include – size, shape, layout, flow, positioning of displays, positioning of product, lighting, temperature and humidity, colour, overall appearance and atmosphere, complementary products, current trends, high and low traffic areas.

1.3 Measures to mitigate theft that are suitable for meat product and a retail space are described.

Range may include – position of product and cabinets, position of check out facility, security and monitoring cameras.

1.4 Facilities and methods to offer promotions and tastings are described.

<b>Replacement information</b>	This unit standard and unit standard 33401 replaced unit standard 30051.
--------------------------------	--------------------------------------------------------------------------

<b>Planned review date</b>	31 December 2029
----------------------------	------------------

### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 February 2025	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
------------------------------------------------------------	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

---

**Comments on this unit standard**

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [info@hangaarorau.nz](mailto:info@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.